



ROYAL CARIBBEAN

ODYSSEY OF THE SEAS



APPETIZERS

Spinach & Artichoke Dip

Creamy dip served warm with crunchy corn tortilla chips

Chilled Shrimp Cocktail

Tender shrimp, classic horseradish cocktail sauce, fresh lemon

Vegan Roasted Tomato Soup

A blend of seasoned vine-ripened Roma tomatoes topped with crunchy garlic ciabatta croutons and basil pesto

Classic Caesar Salad

Crisp romaine, garlic croutons, Parmesan, creamy Caesar dressing

Escargots à la Bourguignonne

Baked snails in garlic-parsley butter—a true French delicacy

Crispy Crab Cake

With creamy Old Bay® sauce and a tomato-cucumber salad



ENTREES

Pan-Roasted Fish Fillet

Flaky white fish over creamy potato leek gratin, a sautéed medley of corn, peppers, and snow peas in a saffron butter sauce topped with crispy leeks

Slow-Roasted Prime Rib*

Tender beef, creamy mashed potatoes, broccoli, sautéed carrots and a flavorful horseradish au jus

Spaghetti Bolognese

Rich and meaty sauce with San Marzano tomatoes, roasted garlic, Parmesan cheese and fresh parsley

Vegan Herb-Crusted Stuffed Portobello

With creamed spinach and fluffy vegetable couscous, baked until golden in marinara sauce and herb oil

Grilled Chicken Breast

Tender chicken breast with roasted potatoes, carrots, spinach and a savory thyme jus

Aromatic Chicken Saag

Marinated spicy tender chicken in curried spinach and tomato, steamed basmati rice, raita, roti, crispy papadam
Indian vegetarian entrée available upon request



DESSERTS

Key Lime Pie

Silky key lime custard baked in a brown butter graham cracker crust topped with whipped cream

Royal Cheesecake

Velvety cheesecake garnished with a sweet glazed strawberry

Boston Cream Pie

The rich, creamy classic: layers of moist cake, vanilla custard and chocolate glaze

No Sugar Added Dark Chocolate Custard

Silky custard infused with rich cocoa, topped with fresh raspberries

Vegan Peanut-Caramel Bar

Crispy peanut butter rice square with a touch of maple syrup over a sweet mixed berry compote

Artisan Cheese Plate

An assortment of artisan cheeses with fig chutney and seasonal accompaniments

Ice Cream

Choice of vanilla, strawberry, or chocolate
No-sugar-added and vegan ice creams are available

